



Temporary Food Establishment

VENDOR APPLICATION

(Please print legibly)

Vendor Name: _____

Address: _____

Phone: _____ **Fax:** _____

Name and Date of Event: _____

Event Location: _____

Are you: A permitted mobile food unit? Yes No

If yes, what county? _____ Permit# _____

NOTE: If your organization is a non-profit or tax exempt, proof of tax exemption must be provided to Environmental Health.

Menu items:

I have read and understand the requirements for permitting and operation of a temporary food establishment as outlined in the TEMPORARY FOOD ESTABLISHMENT GUIDELINES AND CHECK LIST and as detailed in the REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS provided to me. I understand that a **permit** cannot be issued unless all of the requirements are met.

Vendor signature: _____ Date: _____



Temporary Food Establishment Guidelines and Checklist

IMPORTANT: A permit cannot be issued unless all of the requirements are met as outlined below and as detailed in the requirements for temporary food establishments.

1. All foods must be obtained from approved sources. Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Granville Vance Public Health Environmental Health Division. **DO NOT PREPARE ANY FOOD ON_SITE BEFORE RECEIVING A PERMIT.** All unapproved food shall be discarded. Foods such as cream filled pastries and pies, salads such as potato, chicken, ham, and crab cannot be served in a temporary food establishment. Hamburger shall be prepared in an approved facility in patties separated by clean paper or other wrapping material, and ready to cook. Poultry shall be prepared for cooking in an approved market or plan (cutting or preparing of any raw meat product in the stand is prohibited).
2. The temporary food establishment must be thoroughly cleaned and sanitized prior to visit by a representative of the GVPH Environmental Health Division. The following checklist must be completed in order to receive a permit.

- _____ Sanitizer made with regular bleach (no scented bleach) mixed with water to make 50-ppm solution or other approved sanitizer
- _____ Sanitizer test strips provided for the sanitizer in use
- _____ Provide food thermometers ranging from 0-220°F for monitoring food temperatures
- _____ Protection against flies and other insects shall be provided. (Effective fans or screening)
- _____ Utensil sink and counter space/drain boards for the air-drying of utensils provided.
- _____ Handwashing facility set-up with antibacterial soap and paper towels.
- _____ Hair restraints used (baseball cap or hairnet).
- _____ Ice scoops and bin provided for consumption ice. (a separate ice supply from ice used for chilling food)
- _____ Food stored off the floor. (Potatoes, onions, etc. must be stored on a pallet or other approved means)
- _____ All food handling and cooking must be done in a protected area. (TFE shall have overhead coverage)
- _____ Open food displays protected from contamination by sneeze guards or other barriers.
- _____ Beverages are limited to canned, bottled, or dispensed from approved devices.
- _____ Approved potable water supply (Bottled or approved municipal water supply or an approved well) and food grade hose.
- _____ Garbage shall be collected and stored in waterproof containers with tight-fitting lids.
- _____ Wastewater disposed of properly. Wastewater shall not be disposed of on the ground or in storm drains.
- _____ Catch buckets must be disposed of in a can wash area, toilet, portable toilets, or holding tank.

*****NOTICE: There is a \$75.00 PERMIT FEE to be paid one week prior to the event.*****